ABSTRACT

AN IMPROVED FRYING APPARATUS

A frying apparatus (1) for frying a food product comprises a container (20) and at least one conveying device (201, 202, 203, 204) and corresponding at least one submerging device (301, 302, 303, 304). The submerging device is adapted to be moved between an out-of-use mode in which it is in a raised position and an in-use mode in which it is in a lowered position and is operative to hold the food product down on the conveyor belt. In use, oil at a pre-determined elevated temperature is held in the container and the conveying device for carrying the food product is located underneath the surface of the liquid with food product carried on the conveying device being held down under the surface of the liquid by the submerging device thereby preventing the food product from floating to the surface of the liquid, ensuring effective and consistent cooking of the food product.

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(Figure 2)

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